BRUNCH
PLATES

BISCUITS & GRAVY 12
House-made buttermilk biscuit, country pork gravy
Add on: fried chicken $7, 2 eggs any style $6

CRISPY FRIED CATFISH 26
Remoulade, red beans & rice w/smoked turkey or fries

CHEESY SHRIMP & GRITS 24
Wild caught Georgia shrimp, creamy grits
Add on: egg any style $3 or crumbled bacon $3

OESTE BURGER & FRIES 17
Cream Co. beef, tomato, lettuce, onion & fries

IMPOSSIBLE BURGER 17*
Tomato, lettuce, onion & fries
Add On: cheddar cheese $2, crumbled bacon $3, grilled onions $1

TWO EGGS ANY STYLE 14*
Country style potatoes, toast, seasonal fruit
Add on side: chicken apple sausage $3, bacon $3

VEGGIE SCRAMBLE 15*
3 eggs, onion, red & yellow bell pepper, mushrooms, baby kale, Monterey jack cheese
Add crumbled bacon $3

SIMPLE GREEN SALAD 10*
Mixed greens, cucumber, tomatoes, coriander dressing
Add on: fried or grilled chicken $7, grilled shrimp $10, fried/poached egg $3, crumbled bacon $3, shredded cheese $2

FRENCH TOAST 12*
Dipped in a cinnamon vanilla batter & served with maple syrup

BANANAS FOSTER FRENCH TOAST 15*
French toast topped with caramelized bananas in a butter, brown sugar & rum sauce

SIDES+SNACKS

COUNTRY STYLE POTATOES 6
CHEESY GRITS 6
ONE EGG ANY STYLE 4
HOUSE-MADE BUTTERMILK BISCUIT 4
RED BEANS & RICE 9
Smoked turkey

BACON 5
CHICKEN APPLE SAUSAGE 5
HAND-CUT FRENCH FRIES 6
PLANTAINS 9

*Vegetarian **Vegan

20% gratuity added to parties of 5 or more. Up to 4 credit cards per party. 3% Credit Card Fee
Outside cake/dessert fee - $20

OESTEOAKLAND.COM
510-817-4157

BRUNCH
DRINK FAVORITES

MIMOSA 12

BLOODY MARY 11

SUMMER SHANDY 10
Modelo Especial, lemonade & a splash of grapefruit juice

MIMOSA PITCHER 38
Bottle of House Bubbles + juice
Orange, grapefruit, cranberry or pineapple

DRINKS

BUBBLES

Gloria Ferrer Private Cuvée Brut	12/38
Campo Viejo Sparkling Rose	12/38
Mumm Napa, Brut Rose Napa, CA	16/60
J Vineyards, Cuvee 20 Brut Sonoma, CA	16/60
Black Girl Magic, Sparkling Brut California	16/64

WHITE + ROSÉ

SeaGlass Chardonnay (draft)	12
SeaGlass Rosé (draft)	12
J. Moss Rosé of Cabernet Sauvignon Napa Valley, CA	12/48
Oyster Bay, Sauvignon Blanc Marlborough, New Zealand	12/40
The Fabalist Albariño	14/48
Black Girl Magic, Riesling California	14/52

RED

SeaGlass Pinot (draft)	12
Joel Gott Cabernet Sauvignon (draft)	12
Do Epic Sh*t, Cabernet Sauvignon Colombia Valley, WA	16/64
Banshee, Pinot Noir Sonoma, CA	16/60
Lote 44 Malbec Uco Valley, Argentina	12/40
Sabon Estate Old Vine Zinfandel	12/40
Black Girl Magic, Red Blend CA	15/60

Corkage Fee (4 Bottle Max) 25/ Btl

BEER + CIDER

BOTTLES & CANS

NEGRA MODELO 9
(Modelo) 5.4%

OLD RASPUTIN 10
(North Coast Brewing) 9%

GUINNESS DRAUGHT 9
(Guinness) 4.2%

SELTZER 8
Rotating - ask your server

NON ALCOHOLIC BEER 8
Rotating - ask your server

DRAFT

MODELO ESPECIAL 9
(Modelo) 4.6%

805 BLONDE ALE 9
(Firestone Walker) 4.5%

SCHILLING CIDER 10
(Schilling Cider House) 8.4%
Rotating flavors

GOLD IPA 10
(East Brothers) 7.3%

SIERRA NEVADA PILSNER LAGER 10
(Sierra Nevada Brewing) 4.7%

HEFEWEIZEN 10
(Headlands Brewing Co) 4.7%

ZERO-PROOF
*OR MAKE IT BOOZY

CITRUS COLADA 11
Pineapple, orange juice, coconut syrup, lime juice
*Pairs well with a light or dark rum AQ

HIBISCUS SPRITZ 10
Hibiscus syrup, orange juice, club soda, sprite
*Pairs well with sparkling wine AQ

PURPLE RAIN 10
Muddled lime, club soda, butterfly pea syrup
*Pairs well with gin or vodka AQ

WAIKIKI PALMER 10
Hibiscus tea & lemonade
*Pairs well with tequila AQ

NON ALCOHOLIC

Sparkling Water + Sodas	4
French Press Coffee	5
Hot + Iced Tea	4
Non Alcoholic Beer	8

Please read ingredients list carefully.
No return policy on alcoholic beverages.

Oeste
BAR ◆ KITCHEN ◆ ROOFTOP